

DERWENT-ACC-NO: 2003-501390  
DERWENT-WEEK: 200347  
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TITLE: Process for preparing liquid and powder types of fermented vegetable milk

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PATENT-ASSIGNEE:

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PRIORITY-DATA: 2001KR-055799 (September 11, 2001)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE
<u>KR</u> <u>2003022942</u> <u>A</u>	March 19, 2003	KO

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
KR2003022942A	September 11, 2001	2001KR-055799	

INT-CL-CURRENT:

TYPE	IPC	DATE
CIPS	<u>A23 C 9/12</u>	20060101

ABSTRACTED-PUB-NO: KR 2003022942 A  
BASIC-ABSTRACT:

NOVELTY - Provided is a process for preparing liquid and powder types of fermented vegetable milk using legumes and rice as main ingredients to improve its preservability and distribution.

DESCRIPTION - The process for preparing liquid type of fermented vegetable milk is characterized by culturing a mixture of soy milk and rice milk with bifidobacterium and Lactobacillus sp. strains and fermenting it, wherein the mixing ratio of soy milk to rice milk is 1:10-10:1, the rice milk is obtained by saccharifying polished or unpolished rice or a mixture thereof. The powder type of fermented vegetable milk is manufacture by freeze-drying the prepared liquid type of vegetable milk to minimize the destroy of nutrients.

ABSTRACTED-PUB-NO: KR 2003022942 A  
EQUIVALENT-ABSTRACTS:

CHOSEN-DRAWING: Dwg.1/10

TITLE-TERMS: PROCESS PREPARATION LIQUID POWDER TYPE FERMENTATION VEGETABLE MILK  
DERWENT-CLASS: D13

CPI-CODES: D03-B; D03-B07; D03-B11;

SECONDARY-ACC-NO:  
CPI Secondary Accession Numbers: 2003-133946